



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 07 April 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 2

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 582

How many people formally counted in this facility identify as the following gender?

Female: 43

Male: 539

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

1

How many people were brought into the facility this week?

Number of people brought into the facility this week:

20

How many people have left the facility this week?

Number of people who left the facility this week:

68

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

175

Male:

134

Female:

41

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

1

ICE Employees:

0

GEO Employees:

1

New Cases
this week :

Total to date since
3/30/2020*:

915

1583

2

302

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

SUPPLEMENTAL NOTES:

Request for information was done on April 5, 2023. Electronic files were provided on April 5, 2023.

The population counts are current as of 4/5/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks (*)
- 10 RN's
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 4/4/23.

(*) There was an increase from 3 Medical Record Clerk's last week to 4 this week.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates: 03/29/2023-04/04/2023			
North		Annex	
A1	39	A	0
A2	19	B	7
A3	68	C	7
A4	57	D	9
B1	6	E	0
B2	2	F	0
B3	21	G	2
B4	7	L	2
C1	15	M	0
C2	0	N	0
C3	0	X	2
C4	14	Y	2
E1	3	Z	0
E2	0	RHU	0
D1	0		

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases amongst ICE staff and one (1) new case among GEO staff. They reported one (1) new case among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID- 19 Monitoring" were provided by ICE staff and are current as of 4/5/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 4/7/23. There was a delay in the Fire Department receiving that information from the facility.

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 4-2-23

SUNDAY

Time: 0400 AM Time: 1845 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean		X			Y	r - 1 -							
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se	
Breakfast	Temperatures	195	160	188	155	155	36	RT	RT	36	RT	—	
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	grn bean	
Lunch	Temperatures	40	40	40	40	RT	40	RT	RT	RT	RT	1750	
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa	
Dinner	Temperatures	175	180	181	40	RT	RT	40	RT	RT	171	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				154		170		—			
and chemical agent used in Final Rinse		Lunch				156		171		—			
		Dinner				156		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200 ppm			
		Lunch				110		110		200 ppm			
		Dinner				110		111		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-9.2		37.0		37.9			
Record temperatures, Freezer and Walk-ins		PM				-9.2		37.0		37.7			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				62		64					
Record temperatures, Dry Storage Areas		PM				62		64					
Hot- Water Temps in sink		AM		PM									
		119.9		111									

Deary
Signature, Cook Supervisor (AM)

4/3/23
DATE

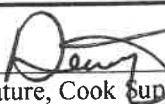
FOOD SERVICE MANAGER

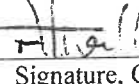
DA
Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 4-1-23 SATURDAY Time: 0400 AM Time: 1821 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X									
Kitchen is in good general appearance			X									
All kitchen equipment operational & clean		X										
All tools and sharps inventoried			X									
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham	
Breakfast	Temperatures	RT	39.5	RT	RT	RT	36	RT	RT	36	186	1
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	40	172.1	40		40	RT	RT	40		189.0	RT
	Menu Items	salis. steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	186	185	169	179	RT	40	RT	RT	40	186	RT
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				151		168				
and chemical agent used in Final Rinse		Lunch				150		170				
		Dinner				151		180				
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm		
		Lunch				110		110		200ppm		
		Dinner				111		110		200ppm		
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F		
Record temperatures, Freezer and Walk-ins		AM				-6.7		36.3		39.1		
Record temperatures, Freezer and Walk-ins		PM				-7.1		38.4		39.1		
STORAGE		Temperature 45-80				Spice Room		Store Rm				
Record temperatures Dry Storage Areas		AM				62		64				
Record temperatures, Dry Storage Areas		PM				62		64				
Hot- Water Temps in sink		AM		PM								
		119		123								


Signature, Cook Supervisor (AM)


Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

4/13/23



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 **Date:** 4-1-23 **FRIDAY** **Time:** 8:00 AM **Time:** 9:00 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X			X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt			
Breakfast	Temperatures	193	180	195	RT	RT	155	36	RT	RT	36	RT			
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt			
Lunch	Temperatures	175.3	183.1	194.1	40	40	RT	RT	150	RT	183.1	RT			
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt			
Dinner	Temperatures	140	168	140	170	RT	RT	RT	RT	RT	NO	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				151		197							
and chemical agent used in Final Rinse		Lunch				155		180							
		Dinner				155		180							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm					
		Lunch				110		110		200ppm					
		Dinner				111		111		200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F					
Record temperatures, Freezer and Walk-ins		AM				-8.6		37.6		36.3					
Record temperatures, Freezer and Walk-ins		PM				-9.1		38.5		38.2					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE		Temperature 45-80				Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM				62		64							
Record temperatures, Dry Storage Areas		PM				62		64							
Hot- Water Temps in sink		AM		PM											
		110		110											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 1 Date: 3-30-23 **THURSDAY** Time: 6400 AM Time: 1900 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X										
Kitchen is in good general appearance			X										
All kitchen equipment operational & clean		X		X									
All tools and sharps inventoried			X										
All areas secure, lights out, exits locked													
PRODUCTION SHEET	Menu Items	cream rice	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt	
Breakfast	Temperatures	180	175	179		RT	36	RT	RT	36	RT	RT	
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea	
Lunch	Temperatures	189	196	196	188	196	RT	40	RT	RT	RT	RT	
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grill ches	ckn	frt	
Dinner	Temperatures	175	173	184		174	37	RT	RT	170	176	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				156		187					
and chemical agent used in Final Rinse		Lunch				155		188					
		Dinner				156		180					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				111		112		200ppm			
		Dinner				111		112		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-8.7		39.9		38.8			
Record temperatures, Freezer and Walk-ins		PM				-9.6		37.6		38.1			
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				61		62					
Record temperatures, Dry Storage Areas		PM				61		62					
Hot- Water Temps in sink		AM		PM									
		110		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 3/29/23 **WEDNESDAY**

Time: 330

AM

Time: 1930

PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X										
Kitchen is in good general appearance			X										
All kitchen equipment operational & clean		X											
All tools and sharps inventoried			X										
All areas secure, lights out, exits locked													
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	168	177	RT	34	36	RT	RT	36	140	RT		
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	180	181	175	RT	40	40	RT	4	40	RT	148	
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	160.1	172.1	176.3		RT	RT	40	RT	—	40	1750	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				157		162		—			
and chemical agent used in Final Rinse		Lunch				158		185		—			
		Dinner				155		180		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				122.3		124.1		200ppm			
		Lunch				128		130		200ppm			
		Dinner				120		125		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-7.8		36.6		31.2			
Record temperatures, Freezer and Walk-ins		PM				-8.1		37.1		36.1			
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				61		62					
Record temperatures, Dry Storage Areas		PM				65		65					
Hot- Water Temps in sink		AM		PM									
		117.3		1180									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 3/28/23 **TUESDAY** Time: 4 AM Time: 1902 **PM**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X			X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	frui t
Breakfast	Temperatures	125	165	125	125	183	37	125	125	36	125	36
	Menu Items	Stir-fry	mix veg	rice	dres-sing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	198	190	196	125	140	125	140	125	125	125	198
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit		
Dinner	Temperatures	184.6	184.6	195.4	158.0	127	38	127	127	127		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				156	181					
and chemical agent used in Final Rinse		Lunch				158	180					
		Dinner				159	184					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				115.8	126.90	200ppm				
		Lunch				117.5	121.00	200ppm				
		Dinner				118	125	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F				
Record temperatures, Freezer and Walk-ins		AM				-9.3	36.7	36.1				
Record temperatures, Freezer and Walk-ins		PM				-11.2	37.9	40				
STORAGE	DRY	Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				66.1	61.0					
Record temperatures, Dry Storage Areas		PM				68	68					
Hot- Water Temps in sink		AM		PM								
		117.4		118								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

3/28/23
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 3-27-23 MONDAY Time: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X			X							
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd
Breakfast	Temperatures	RT	190	198	RT	RT	198	RT	RT	36	RT	RT
	Menu Items	Ck leg qtr	gravy	whip pota	peas carrt	Pinto beans	cobb-ler	marg	roll	tea	fruit	PB
Lunch	Temperatures	200.1	180	190	1750	188.1	RT	40	RT	RT	RT	RT
	Menu Items	fideo	grn beans	meat sauce	cole slaw	salad	dress-ing	garlc bread	fruit	drnk	chee se	
Dinner	Temperatures	167	174	167	40	RT	RT	RT	RT	RT	100	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				150		187				
and chemical agent used in Final Rinse		Lunch				150		180				
		Dinner				156		185				
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				121.5		122.3		200ppm		
		Lunch				112		110		200ppm		
		Dinner				120		111		200ppm		
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F		
Record temperatures, Freezer and Walk-ins		AM				-8.1		38.7		37.5		
Record temperatures, Freezer and Walk-ins		PM				-8.2		38.6		38.3		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures, Dry Storage Areas		AM				62		64				
Record temperatures, Dry Storage Areas		PM				62		64				
Hot- Water Temps in sink		AM		PM								
		107.3		120								

Signature, Cook Supervisor (AM)

Verify by AM

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

Verify by PM

GEO Aurora ICE
3130 N. Oakland St

4/3/2023
7:20:16 AM BCU

Temperature
°F

A-1	70.31
A-2	69.71
A-3	---
A-4	69.71
B-1	71.71
B-2	70.81
B-3	70.81
B-4	70.51
C-1	72.70
C-2	70.61
C-3	70.90
C-4	69.80
E-1	---
E-2	69.71
D-1	---
ISOLATION	68.11
PATIENT ROOM	69.21
INTAKE/RECEIVING	69.80
Tank Temp S-12	0.00
Present Value	
BOILER-3	126.78
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.60
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday April 03, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	unoccupied			
	South-B	71.2	104.0	104.0	
	South-C	71.1	104.1	104.1	
	South-D	70.4	106.2	106.2	
	South-E	70.7	107.1	107.1	
	South-F	unoccupied			
	South-G	72.9	104.0	104.0	
	South-L	71.8	104.3	104.3	
	South-M	72.5	104.1	104.1	
	South-N	71.1	104.9	104.9	
	South-X	70.9	105.3	105.3	
	South-Y	74.7	104.1	104.1	
	South-Z	71.0	104.0	104.0	
	South SMU	unoccupied			
	South SMU Shower 3	unoccupied			N/A
	MED ISO- Room 1	unoccupied		N/A	N/A
	MED ISO- Room 2	unoccupied		N/A	N/A
	MED ISO- Room 3	unoccupied		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Thomas C Balgout

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, April 03, 2023

North Building

Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.3							
	A-2	69.7							
	A-3	71.5							
	A-4	69.7							
	B-1	71.7		Tank 1 - 120.6					
	B-2	70.8		Tank 2 - 118.3					
	B-3	70.8		city - 48.7					
	B-4	70.5		Recirc - 107.6					
	C-1	72.7							
	C-2	70.6							
	C-3	76.9							
	C-4	69.8							
	D-1	unoccupied					N/A	N/A	N/A
	D-2	unoccupied					N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2	69.7							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Thomas C Balyeat

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	68.1	68.1	68.1	68.1	68.1			
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer